RECEPTION BY HON. CAROLINE HOGG, MP FOR AUSTRALIAN APPRENTICE

COOKS TEAM TO 1988 CULINARY OLYMPICS

ORDER OF PROCEEDINGS

10.30	GUESTS ARRIVE/REFRESHMENTS SERVED
10.45	MR. TERRY MORAN INTRODUCES HON. CAROLINE HOGG, MP
10.46	MINISTER'S ADDRESS
10.50	MINISTER'S PRESENTATION TO VAUGHN WHITTINGHAM
10.51	VAUGHN WHITTINGHAM RESPONDS
10.53	MINISTER CONTINUES SPEECH AND PRESENTS MEDALLIONS TO EACH TEAM MEMBER: JOHN CASEY MARK DAVEY JODIE-ANN HOOKER JOANNE WOOD NICHOLAS WYMAN
10.57	(NICHOLAS WYMAN RESPONDS ON BEHALF OF THE TEAM)
10.59	MINISTER CONTINUES SPEECH AND PRESENTS CHEQUE TO MS. LEAH HOYLE, PRESIDENT, AUSTRALASIAN GUILD OF PROFESSIONAL COOKS
11.00	(MS. HOYLE RESPONDS)
11.02	MR. TERRY MORAN CONCLUDES FORMAL PROCEEDINGS AND THANKS PEOPLE FOR ATTENDING
11.03 - 11.30	REFRESHMENTS; PHOTOGRAPHS

Ministers' Column

JOAN KIRNER
Minister for Education

May I take this opportunity to thank you all for the warm welcome to Education. Our schools are great and a number of action issues are emerging.

One of my first tasks as Minister for Education was to address a conference on "Integration into the 1990s". This gave me special pleasure because the conference encapsulated two beliefs close to my heart, firstly the necessity for parents to participate in the education of their children and secondly the right of *all* our children to have access to learning in our schools.

I believe that if we are to take the integration program fully into the 1990s we have to do three things. We must recognise what has been achieved since 1984 and build on that. We must recognise where we have fallen short, honestly analyse the cause of those shortcomings and put into place strategies to fix them. We must refocus the integration program on curriculum. It's important always to foster the cooperative decision-making process to achieve any short-term and long-term change.

We have 276 integration teachers and 1212 part-time aides now based in schools and all making a positive impact on school programs. There are already 5000 applications for school-based resources before regions and despite a half-a-million-dollar increase in the budget, we know that all of those requests cannot be met. Guidelines have been distributed to all regions to ensure that all allocations for funding go to

struction of this beautiful $1.8 million replacement school was due in part to the school's involvement in the School Improvement Plan and the school community's determination to provide its students with a school which suited the unique character of the area. It was great to see something one has helped to create—the SIP—come to fruition.

Students, parents and staff, with many dressed in period costume, gathered to celebrate the school's 125th anniversary. As part of the Bicentennial program the students have been collating a pictorial and written record of the school and other memorabillia.

The Royal Australian College of Obstetricians and Gynaecologists established awards this year to encourage and recognise schools which have innovative and effective programs in the area of sexual and reproductive health. I was delighted to be able to present the national award to students and staff at Warrnambool Technical School whose comprehensive program "Know yourself, like yourself, be yourself" is developing self esteem and communication skills in their students. The State award was won by Wangaratta Technical School for their health and human relations program. Both programs were developed in response to Ministry guidelines on health education. Fellows of the College told me that Victoria was streets ahead in health education.

The retention and recruitment of high quality teachers for our postprimary schools is a major Education issue. We have been successful in securing 200 top graduates in needed subject areas, continuing schemes to plug teacher gaps in maths and sci-

CAROLINE HOGG
Minister for Postsecondary Education

The Australian apprentice team at the Culinary Olympics in Frankfurt is the toast of the town.

The team, all Victorians, won a gold medal for its marinated rabbit fillets with dried apricot and pecan nut stuffing wrapped in a crepinette.

I was delighted to host a morning tea at the William Angliss restaurant in honor of the team of five, other sponsors and supporters and to give the apprentice chefs another medal—this time from the Victorian Government. The young team's menu at the Olympics tantalised the judges' tastebuds so much that they finished a clear eight points ahead and were declared Champions of the World.

The enterprising winning apprentice chefs are Nicholas Wyman and Jodie-Anne, Regent Hotel; Joanne Wood, Source Restaurant, Geelong; John Casey, Southern Cross Hotel; and Mark Davey, Beaumont Motel, Kew. Nicholas and John attend the William Angliss College, Joanne, Gordon Technical College, Jodie-Anne, Box Hill College of TAFE and Mark, Frankston College of TAFE.

Bringing home the gold medal showed that Victorians are in the top of the field in both national and international competition.

The gold medal and the world recognition given to our team illustrates the excellent training our students receive when industry, Government and educational institutions work together.

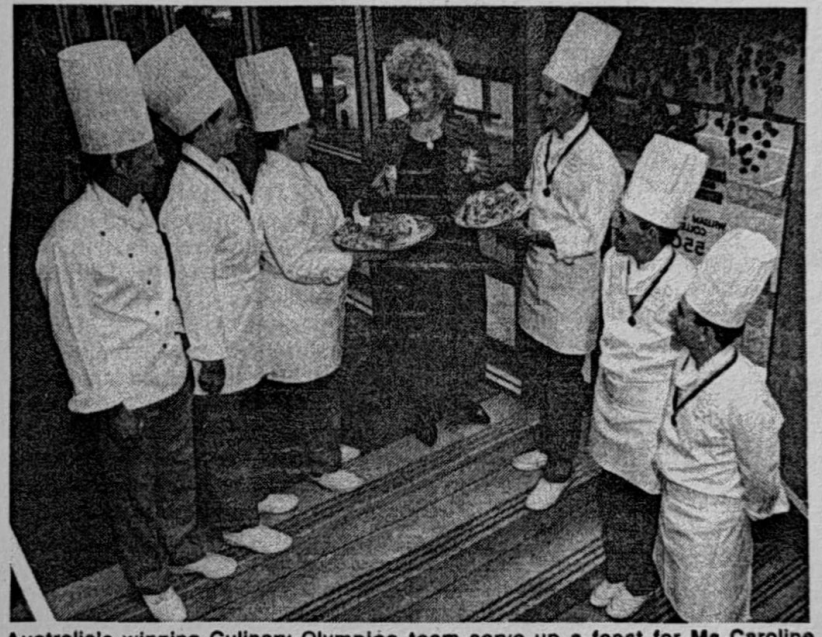
The Culinary Olympics, like the other Olympics, are held every four years and attract up to 1500 entrants from around the world. They represent the highest form of culinary competition for the hospitality industry.

Victoria has had record or near record intakes of apprentices in the last four years so that the number of apprentices in training is now at an all time high. This year we have more than 46 000 apprentices in training.

As many of you will know, a major review of the industry advisory structure was undertaken early in 1988. A discussion paper was prepared and agreement has now been reached with regard to objectives, functions and accountabilities for the new structure.

Implementation of the new advisory structure has begun and three industry training boards have been established. Sixteen other industry training boards have been identified with responsibility for existing trade and industry areas.

The industry training boards, once in place, will propose annual training plans for their industries which will ensure the State Training Board is provided with timely and authoritative advice on needs and requirements of skills training for each industry.



Australia's winning Culinary Olympics team serve up a feast for Ms Caroline Hogg

From the Minister's mailbag

Ms Joan Kirner would like to share with readers one of the many letters she received when she was appointed Minister for Education.

I recently retired from the Ministry after years as a secondary teacher and

• Teacher training really needs attention. Far too often it does not

staff disconcerting and consequently doesn't take the State system